

**AMENDMENTS TO THE CLAIMS:**

Claims 60-73, 75, 78, and 81 are canceled without prejudice or disclaimer. Claims 74 and 85 is amended. Claims 88-101 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-73 (Cancelled).

Claim 74 (Previously presented). An isolated glycoside hydrolase 61 (GH-61) polypeptide, which is any of:

- (a) a polypeptide that has an amino acid sequence which has at least 95% identity to any of amino acids 1-216 of SEQ ID NO: 2, amino acids 1-304 of SEQ ID NO: 4, and amino acids 1-201 of SEQ ID NO: 6;
- (b) a polypeptide which is encoded by a nucleotide sequence which hybridizes under medium stringency conditions with any of the following polynucleotide probes:
  - (i) the complementary strand of nucleotides 52-699 of SEQ ID NO: 1, 46-957 of SEQ ID NO: 3, or 58-660 of SEQ ID NO: 5,
  - (ii) the complementary strand of nucleotides 46 to 857 of SEQ ID NO: 3,
  - (iii) the complementary strand of nucleotides 52-300 of SEQ ID NO: 1, 46-501 of SEQ ID NO: 3, or 58-300 of SEQ ID NO: 5, and
  - (iv) the complementary strand of nucleotides 301-699 of SEQ ID NO: 1, 502-957 of SEQ ID NO: 3, or 301-660 of SEQ ID NO: 5.

Claim 75 (Canceled).

Claim 76 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which has at least 95% identity with amino acids 1-216 of SEQ ID NO: 2.

Claim 77 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which comprises amino acids 1-216 of SEQ ID NO: 2.

Claim 78 (Canceled).

Claim 79 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which has at least 95% identity with amino acids 1-304 of SEQ ID NO: 4.

Claim 80 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which comprises amino acids 1-304 of SEQ ID NO: 4.

Claim 81 (Canceled).

Claim 82 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which has at least 95% identity with amino acids 1-201 of SEQ ID NO: 6.

Claim 83 (Previously presented). The polypeptide of claim 74, which has an amino acid sequence which comprises amino acids 1-201 of SEQ ID NO: 6.

Claim 84 (Previously presented). The polypeptide of claim 74, wherein the polypeptide differs from amino acids of the mature polypeptide of SEQ ID NO: 2, SEQ ID NO: 4 or SEQ ID NO: 6 by at the most ten amino acids.

Claim 85 (Currently amended). The polypeptide of claim 74, wherein the polypeptide consists of the amino acid sequence of the mature polypeptide of SEQ ID NO: 2, SEQ ID NO: 4 or SEQ ID NO: 6.

Claim 86 (Previously presented). The polypeptide of claim 74, comprising an amino acid sequence having H at position 1, A or P at position 59, G at position 60, G at position 75, P or A at position 76, W or F at position 100, F or T at position 101, K or C at position 102, I or V or L at position 103, L or I or V or M at position 130, P at position 131, G at position 137, Y at position 139, L or V or I or M at position 140, L or V or I or M at position 141, R at position 142, E or Q at positions 143-144, L or V or I at position 148, H or N at position 149, C at position 163 and P and G and P at positions 209-211.

Claim 87 (Previously presented). The polypeptide of claim 74, which is encoded by a nucleotide sequence which hybridizes under high stringency conditions with any of the following polynucleotide probes:

- (a) the complementary strand of nucleotides 52-699 of SEQ ID NO: 1, 46-957 of SEQ ID NO: 3, or 58-660 of SEQ ID NO: 5,
- (b) the complementary strand of nucleotides 46 to 857 of SEQ ID NO: 3,
- (c) the complementary strand of nucleotides 52-300 of SEQ ID NO: 1, 46-501 of SEQ ID NO: 3, or 58-300 of SEQ ID NO: 5, and
- (d) the complementary strand of nucleotides 301-699 of SEQ ID NO: 1, 502-957 of SEQ ID NO: 3, or 301-660 of SEQ ID NO: 5.

Claim 88 (New). A method for preparing an edible product, comprising:

- (a) adding a glycoside hydrolase 61 (GH-61) polypeptide of claim 74 to a dough in an amount effective to retard the staling of the edible product prepared from the dough composition; and
- (b) heating the dough composition.

Claim 89 (New). The method of claim 88, further comprising leavening the dough composition before heating.

Claim 90 (New). The method of claim 88, wherein the heating comprises baking the dough composition.

Claim 91 (New). The method of claim 88, wherein the heating comprises steaming the dough composition.

Claim 92 (New). The method of claim 88, wherein the edible product is a bread.

Claim 93 (New). The method of claim 88, further comprising adding a maltogenic amylase to the dough composition.

Claim 94 (New). A dough composition, comprising a glycoside hydrolase 61 (GH-61) polypeptide of claim 74 and at least one ingredient selected from the group consisting of meal, flour and starch.

Claim 95 (New). The dough composition of claim 94, wherein the GH-61 polypeptide is in the form of a granule.

Claim 96 (New). The dough composition of claim 94, wherein dough is fresh, frozen, par-baked or laminated dough.

Claim 97 (New). The dough composition of claim 94, wherein the GH-61 polypeptide is added in an amount of 0.5-100 mg GH-61 polypeptide per kg dry matter in the dough composition.

Claim 98 (New). The dough composition of claim 94, wherein the dough composition further comprises one or more additional ingredients selected from the group consisting of protein, eggs, oxidants, sugars, fat and salts.

Claim 99 (New). The dough composition of claim 94, wherein the dough composition further comprises an emulsifier.

Claim 100 (New). The dough composition of claim 94, wherein the dough composition further comprises a leavening agent.

Claim 101 (New). The dough composition of claim 94, wherein the dough composition further comprises a maltogenic amylase.